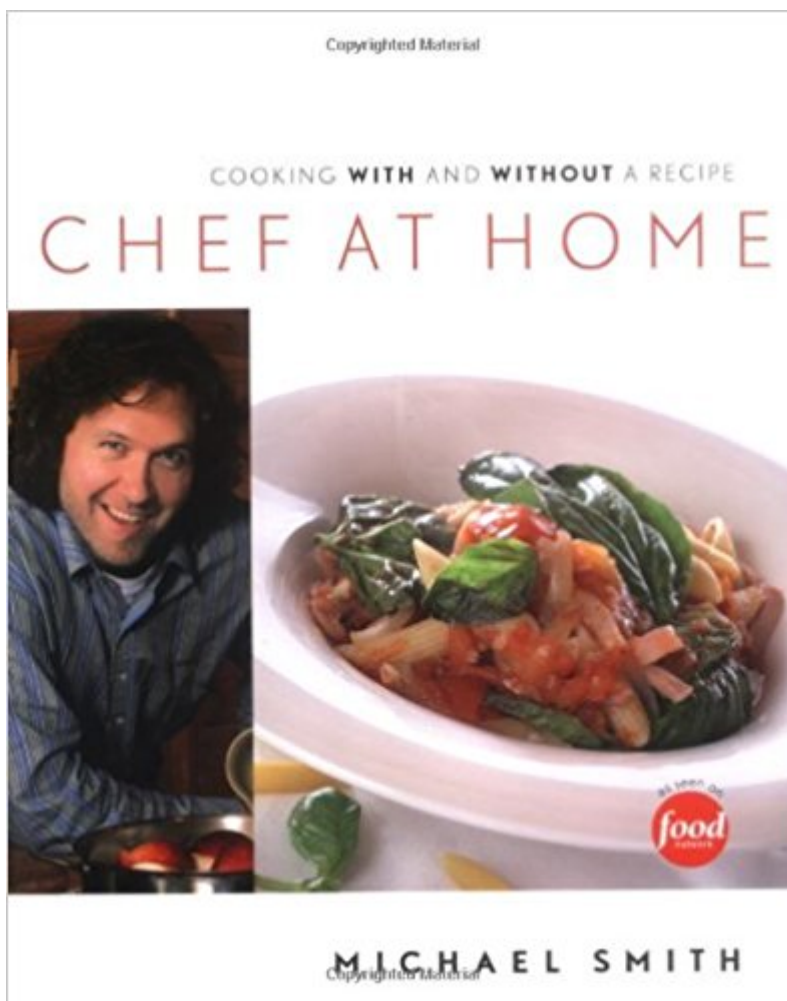




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Chef At Home



Synopsis

TV's Chef Michael Smith shows how cooking without recipes makes for stress-free kitchen adventures. In *Chef at Home* Chef Michael Smith welcomes readers into his home kitchen where he encourages home chefs to cook with -- and without -- a recipe. Packed with simple and delicious meals, this cookbook offers kitchen insight and a culinary adventure on every page. Chef Michael Smith has cooked professionally for more than 20 years. In *Chef at Home*, the companion cookbook to his hit Food Network series, Smith emphasizes simple, stress-free cooking. In his house, every meal is an opportunity to have fun and experiment with flavors. Aspiring home cooks will learn from Smith's professional cooking secrets. Experienced home cooks will appreciate his open, creative approach. Everyone will love the book's simple, healthy flavors and the tips on personalizing each dish. Recipes include: - Country Inn Pancakes - Maritime Clam Chowder - Rosemary Vanilla Chicken - Mac and Cheese with Lobster. This book is meant to be ripped, oil-stained, accidentally burnt, and deliberately written on. It works best in the kitchen -- not on the coffee table.

Book Information

Paperback: 176 pages

Publisher: Whitecap Books; 1st Edition edition (October 13, 2005)

Language: English

ISBN-10: 1552857166

ISBN-13: 978-1552857168

Product Dimensions: 8 x 0.5 x 10 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 22 customer reviews

Best Sellers Rank: #744,388 in Books (See Top 100 in Books) #51 in *Books > Cookbooks, Food & Wine > Regional & International > Canadian*

Customer Reviews

The tips, chef's tricks and extra information beyond the recipe will have even the most timid cooking with ease. -- Jennifer Mackenzie "Peterborough Examiner" (12/07/2005)

Food Network star Chef Michael Smith has been cooking professionally for over twenty years. An honours graduate of the prestigious Culinary Institute of America in New York, Chef Michael's contagious love of food has earned him friends and admirers worldwide.

Not quite as many recipes as I hoped but it's a good starting point if you want to learn a new style of cooking.

Use this recipe book often especially when my friend from the "really northern" states is visiting. Everyone enjoys a good meal

I originally saw Michael Smith on TV while on vacation in South Africa. I could not wait to get the book and I have not been disappointed. I love the way he helps you through recipes and encourages you to add your own touches to make the dish your own.

From the very first day I saw "Chef at Home" I was immediately addicted...this is a book highly recommended for the "can't cook, won't cook" folks like myself, as well as the seasoned pros. Don't leave this book on a coffee table!!! Every recipe (most of which I have seen created on the show) is easy to follow (there are some ingredients I wouldn't touch with a 10-foot pole, like mushrooms), and the stories behind them are fascinating. I especially enjoyed the personal tidbits Michael included along the way, and the marvelous photos of him with Rachel and Gabe - wish I had that little boy's palate when I was his age! Thanks Michael for sharing your life and vision on cooking with your fans.

Some underlining, ok to me but not to my missus. I convinced her that it's alright and at least she have the book that she'd been looking for so long.

Very happy with this book.

I'm going to buy this book, because since I've watched Michael Smith's program on Discovery Home in the last few weeks, I've become a big fan. I've learned so much from his program, and I can't wait to try his recipes - he always says "simple is best". They look marvellous and I bet they taste even better.

I looked a long time to find a copy of this cookbook, and was pleased to finally find this. It's my style of cooking - a pinch of this, a generous squirt of that. Unlike America's Test Kitchen recipes (which is detailed down to the last 1/8 teaspoon of an ingredient), these are more improvisational, and the

recipes are delicious. The recipes give suggestions for accompanying dishes as well as recommending substitutions for ingredients that may be hard to find. It is very much a book for less experienced cooks who may be intimidated in the kitchen. It is relaxed and easy to follow.

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